

Burke's Complete



Burke's Complete
COCKTAILS AND DRINKING RECIPES
With Recipes for
FOOD BITS FOR THE COCKTAIL HOUR

Burke's *Complete*
Cocktail & Drinking
Recipes

with Recipes for
FOOD BITS FOR THE
COCKTAIL HOUR

By

Harman Burney Burke
(Barney Burke)

*The Art and Etiquette of Mixing,
Serving and Drinking
Wines and Liquors*

Books Inc.
New York

COPYRIGHT, 1936

BY

BOOKS INC.

**MANUFACTURED COMPLETE IN U. S. A. BY
THE COLONIAL PRESS INC. CLINTON, MASS.**

Burke's Complete
COCKTAILS AND DRINKING RECIPES
With Recipes for
FOOD BITS FOR THE COCKTAIL HOUR

Contents

	PAGE
HEALTH COMBINATIONS.....	9
FOOD RECIPES.....	11
CANAPES AND HORS D'ŒUVRES.....	11
LIQUID HORS D'ŒUVRES	13
SOLID HORS D'ŒUVRES.....	14
SANDWICHES AND FILLINGS	21
RAREBITS AND CHAFING DISH RECIPES..	26
WINES AND HEALTH.....	30
WINES WITH FOOD.....	32
COCKTAIL IS KING.....	35
THE COCKTAILS OF THE WORLD.....	37
SERVING THE COCKTAIL.....	37
THE CONVENTIONAL COCKTAILS.....	38
EQUIPMENT FOR HOME MIXING.....	39
GLASSES	39
MIXING	41
BRANDY DRINKS—RECIPES.....	43

CONTENTS

	PAGE
RUM DRINKS—RECIPES	55
WHISKEY DRINKS—RECIPES	59
COBBLERS, CUPS, AND PUNCHES—RECIPES	72
GIN DRINKS—RECIPES.....	78
WINE AND VERMOUTH DRINKS—RECIPES.	103
MISCELLANEOUS DRINKS—RECIPES.....	107
MY OWN RECIPES.....	113
INDEX	121

Burke's Complete
COCKTAILS AND DRINKING RECIPES
With Recipes for
FOOD BITS FOR THE COCKTAIL HOUR

Introduction

Where, one may well inquire, does the drinking of wines and liquors lead its devotees? To laughter, frivolity, hilarity most certainly; to the harmless and delightful glamour and thrill with which the God Bacchus casts his magic spell upon the wise and moderate drinker, we trust.

To the neophyte who may lack the wisdom or miss the good fortune to choose and imbibe his drinks with understanding, there lurks a potential gloom-god ready to spoil what otherwise may become an extremely pleasant phase of living this life of lights and shadows.

To the neophyte this work is dedicated—for him it has been carefully and thoroughly prepared. Here also the sophisticated drinker will find an authentic guide to a broader understanding of an art to which in truth an old adage may be properly applied—"a little knowledge is a dangerous thing."

The host and hostess may follow with assurance the directions given for the creation and serving of drinks upon any and all occasions.

The combining and manipulating of nature's potent ferments in preparation for action upon


INTRODUCTION

the human system should not be treated as a mere matter of routine. There are lurking devils of confusion at hand ever ready to confound carelessness. One ill-chosen combination, one copy-book recipe may spoil an important social function. *Mal de mer* and headache may substitute for a planned happy affair.

What is a "glass," or a "jigger," or a "dash"? When mixing by the usual carelessly prepared recipes, a wrong guess at what is meant may well spoil the drink. A drachm too much or too little inevitably spoils, at least in the sense that the mixture is "just another drink" instead of hitting its mark and creating a glow of extreme satisfaction. Hotels in all parts of the world (a few) have become famous on account of their excellent drink-mixtures. And yet they purveyed largely only the traditional mixtures:—But they were mixed with understanding and care. It is from this school of experience that "Barney" Burke brings this compendious treatise on the profession to which he has given stature by his masterful practical touch. From Piccadilly to Paris; to Berlin in Germany's heyday; to Copenhagen and back to Paris; to Park Avenue and the New America, Burke has mixed for the connoisseurs who know their drinks and never inquire how they are mixed. His best is yours in the following pages.

THE PUBLISHERS.

Food Recipes

HE recipes which follow are not specifically classified for serving with any particular kind of drink. One's own taste will in most instances be a sufficient guide to the fitness or desirability of food and drink combinations. Only the sweets may confuse or confound. Few recipes for sweets are given, as sugar with alcohol is like carrying coal to Newcastle. Fruits or cakes may be served with sweet wines without hazard; with hard or "dry" drinks the sweets should be avoided.

Canapes and Hors d'oeuvres

(Pronounced *OR DER*)

Bread is the usual base for the canape. The bread should be sliced thin, cut in small pieces in shapes to suit, dipped in melted butter and toasted or browned in the oven. Small crackers may be used as a substitute for toast. Covering the base with the desired food completes the canape.

Canapes may be used as a first course to

COCKTAIL AND FOOD RECIPES

take the place of or to precede the Soup or they may be served as an appetizer before going into the dining room. First course canapes may be more elaborate than the latter and may be garnished with mayonnaise, while the others should be without dressing, as they are eaten from the hand.

In hot weather canapes are a welcome change from soup as a first course, because it is not necessary to serve them hot.

Hors d'œuvres play an important part in the delights of eating and drinking. We are indebted to the French for the idea as well as for most of the recipes for these useful and delightful bits. Their serious purpose is for the stimulation of digestion, setting in motion as they do, the glands that supply the stomach with the solvents that break down and prepare the food for assimilation. They are appetizers, of course, and precede the first course of practically all European dinners. In Germany and Sweden mine host may offer as many as forty from which the guest may choose.

The recipes for Canapes in this book may all be classified as hors d'œuvres when used as a minor part of a pre-dinner assortment. The following recipes are for hors d'œuvres that may be served with assurance either singly, or in groups, from which the individual may se-

COCKTAIL AND FOOD RECIPES

lect one, several, or a bit of each and every one:

Liquid Hors d'oeuvres

SERVE WITH CRISP WAFERS

CLAM JUICE COCKTAIL

- 2 Ounces Hot Clam Juice
- Touch of Pepper
- Few Grains of Salt. Stir.

This cocktail may be served cold, but it must be quite cold, about 40 degrees.



CLAM AND TOMATO JUICE COCKTAIL

- 2 Ounces Clam Juice, cold
- 2 Ounces Tomato Juice, cold
- Salt moderately, to taste
- 1 Drop Tabasco Sauce. Stir.



SAUERKRAUT AND CLAM JUICE COCKTAIL

- 2 Oz. Sauerkraut Juice, cold
- 2 Oz. Clam Juice, cold
- ½ Teaspoon Grated Horse Radish
- Salt to taste

COCKTAIL AND FOOD RECIPES

TOMATO JUICE COCKTAIL

- 4 Oz. Tomato Juice, quite cold
- 4 Drops Worcestershire Sauce
- 1 Tablespoon Lemon Juice
- Salt to taste. Stir.



Solid Hors d'oeuvres

ANCHOVY CANAPES

Cut Bread $\frac{1}{4}$ inch thick. Cut to shape and size desired. Dip in or spread with butter. Fry, or bake in oven. Spread with Anchovy Paste. Chop separately Yolk and White of Egg. Lay white and yolk in alternate rows on bread.



ANCHOVY, BACON AND STUFFED OLIVE CANAPES

Cut Bread in desired shape. Toast slightly. Spread with Butter and on top place one filet of Anchovy then one Stuffed Olive sliced, then tiny bits of Bacon. Place in oven till bacon is crisp.

COCKTAIL AND FOOD RECIPES

ANCHOVY, DEVEILED HAM, AND EGG CANAPES

- 2 parts Develed Ham
- 1 part anchovy paste
- 1 part butter
- 4 parts mayonnaise
- Hard cooked eggs
- Pimento
- Lettuce leaves
- White bread

Cut the bread into rounds a quarter of an inch thick. Cream the butter and anchovy paste together and spread on the bread. Slice the eggs, put two slices together with anchovy butter. Place the rounds of bread on the lettuce, then the eggs. Mix the ham with the mayonnaise and garnish the canapes with this and with pimento cut into strips, or into fancy shapes.



ANCHOVY AND OLIVE ROLL

Wrap the Anchovy around a Stuffed Olive. Fasten with a toothpick.



ANCHOVY FILETS

Lay the Anchovy Filets out flat, with a thin film of oil underneath.

COCKTAIL AND FOOD RECIPES

CAVIAR CANAPES

Caviar is one of the most desirable if not the most popular spreads for canapes. It harmonizes with any kind of beverage, digests easily, and is almost a perfect food.

No. 1—Spread plain on base.

No. 2—Spread and add a few drops of Lemon Juice.

No. 3—Spread and sprinkle with Minced Onion.

No. 4—Spread and add chopped egg-yolks or whites, or both.

No. 5—Toast thin squares of bread on one side only. Spread one-third of the square with caviar, another third with minced onion, and one third with chopped yolks of hard-boiled eggs.



CHEESE CANAPES

Cut Bread to shape and size desired. Toast it slightly. Spread with Butter. Sprinkle with Salt and Cayenne or Paprika. Cover with grated Cheese. Bake until cheese is softened. Serve quickly, before cheese hardens.

COCKTAIL AND FOOD RECIPES

HAM CANAPES

Cut Bread to shape and size desired. Fry the bread in butter. Spread Chopped Ham pounded to a paste; moisten with Cream or Milk. Sprinkle with Cayenne, then with Grated Cheese. Brown slightly in hot oven.



HAM-AND-CELERY ROLL

Add just enough mayonnaise to the Minced or Deviled Ham to soften well. Fill crisp little inner stalks of celery with the mixture, and roll a thin slice of freshly baked bread, lightly buttered, about each stalk. Fasten with a toothpick. This makes an excellent hors d'œuvre.



HAM AND STUFFED OLIVES CANAPES

- 2 parts Deviled Ham
- 1 part butter
- Stuffed olives
- 1 part chopped nuts
- White bread

Cream the butter and Ham together. Cut the bread one-quarter inch thick and form into rounds with a biscuit cutter. Slice the olives and arrange around the edge of the canape. Fill the center with finely chopped nuts.

COCKTAIL AND FOOD RECIPES

HAM AND TOMATO SUMMER CANAPES

Rounds of bread toasted, or sautéed in butter; slices of tomato; green pepper rings; slices of hard-boiled egg; French dressing or mayonnaise; Deviled Ham.

Spread the toasted bread with Deviled Ham, and cover with slice of tomato, ring of pepper, and slice of egg in center. Sprinkle with French dressing, or place a spoonful of mayonnaise on top.



HORSERADISH CANAPES

Cut Bread to suit. Spread Butter. Bake in oven. Mix grated Horseradish and Mayonnaise to a paste. Sprinkle with grated Egg Yolks. Paprika and Salt.



MUSHROOM AND HAM CANAPES

Broiled mushroom; sifted hard-boiled egg-yolk; finely chopped parsley; chili sauce; Deviled Ham.

Cut bread in three-inch squares, one-fourth inch thick. Fry in hot fat, to a delicate brown. Mix the ham with a little chili sauce, spread the bread squares with the mixture, lay a broiled mushroom on each square. Garnish with the egg-yolk mixed with the parsley.

COCKTAIL AND FOOD RECIPES

PARMESAN AND HAM CANAPES

Cut bread in squares one-fourth inch in thickness, fry a delicate brown, spread with Deviled Ham. Sprinkle with grated Parmesan cheese, with a dash of cayenne. Brown in hot oven.



PATE DE FOIE GRAS (Mock) CANAPES

½ Cup Calves' Liver, boiled and
pounded to paste

4 Tablespoons Cooked Minced
Mushrooms

Season with salt

Mix in Melted Butter to create soft paste. Spread on small squares of Toast. Truffles may be substituted for Mushrooms.



PATE DE FOIE GRAS CANAPES

3 tablespoons of Pate de foie gras
paste, or mock paste

¼ cup cream

Season to taste. Spread on thin crisp toast and garnish with parsley.

COCKTAIL AND FOOD RECIPES

SALMON CANAPES

Cut Bread in circles size of mouth of small drinking glass. Spread with Butter and brown in oven, slightly. Lay chopped Pimiento around outside edge. Lay chopped White of Egg on next circle. Lay chopped Yolk of Egg on next circle. Mix flaked Salmon with Mayonnaise and place in center. Decorate salmon with Parsley.



SARDINE CANAPES

- 2 Hard-boiled Eggs
- 6 Sardines

Cut Brown or White Bread to shape. Spread with Butter and heat in oven. Pound sardines and eggs into a paste. Season paste with Worcestershire and Lemon Juice. Spread on the bread. Sprinkle on top some finely chopped Yolk of Egg.



TOMATO CANAPES

Cut Bread to suit. Toast slightly. Lay sliced Tomato on bread. Salt, Black Pepper, sprinkle of Cayenne. Grated Cheese. Brown in oven.

Sandwiches and Fillings

The choice and preparation of the bread is very important if the sandwich is to have "class." Toasting bread should be 1 or 2 days old, of firm, close texture. Before slicing, remove crust. Cut slices thin, $\frac{1}{4}$ inch. If loaf does not cut smoothly crosswise, slice lengthwise. White bread makes the best toast and is best for sandwiches. Non-toasted sandwich bread should be 1 day old.

Toast should be made quickly. A hot fire is necessary to avoid hardening. Charred toast should be discarded or carefully scraped.

Butter should be spread uniformly and to the edges.

Shape is a matter of taste and style. Biscuit and cookie cutters provide some attractive shapes. Small sandwiches are preferable, as they are easy to handle. A sharp knife, after the sandwich is made, can be employed for attractive and convenient shapes.

The preparation of the bread determined—whether Toast or Non-Toast, shaped to suit, one- two- or three-decker—the host can master his sandwich making from the follow-

COCKTAIL AND FOOD RECIPES

ing recipes for fillers (Bread treatment will be given where necessary) :

In all cases, either Toast or Plain bread may be used. Toast is not suitable for packed picnic lunches, as when cold it is inferior to plain bread.



BACON AND PICKLE FILLING

- 4 Slices Broiled Bacon, crisp
 - 2 Dill Pickles (medium), chopped
 - 3 Tablespoons Mayonnaise
- Mix thoroughly.



CAVIAR FRANÇAISE FILLING

- 3 Parts Russian Caviar
 - 1 Part Roquefort Cheese
 - 1 Part Cream Cheese
- Lemon Juice to suit taste.



CHICKEN SALAD FILLING

(Makes 2 Cups of Filling)

- 1 $\frac{1}{4}$ Cup Minced Chicken
- $\frac{1}{2}$ Cup Chopped Celery
- $\frac{1}{4}$ Cup Mayonnaise
- 1 Dash Pepper
- $\frac{1}{2}$ Teaspoon Salt
- Rind of $\frac{1}{4}$ Lemon grated

Mix until thoroughly combined.

COCKTAIL AND FOOD RECIPES

CLUB SANDWICH

3 Slices Toast, each $\frac{1}{4}$ inch, untrimmed

On First Slice—Lettuce, thin Mayonnaise.
Sliced Chicken.

On Second Slice—Lettuce, thin Mayonnaise. Strips of Bacon. Slices of Tomato.

Trim edges. Cut diagonally across. Serve both pieces on plate with Radish, or Stuffed Olives, or strips of Pimiento, or Green Pepper.



CRABMEAT FILLING

- 1 Cup Crab Meat
- $\frac{1}{4}$ Cup Cucumbers, chopped
- $\frac{1}{4}$ Cup Mayonnaise
- Mix and Season with Paprika



EGG AND PICKLE FILLING

- 4 Hard-boiled Eggs, chopped
- $\frac{1}{4}$ Cup Sweet Pickles, chopped
- $\frac{1}{4}$ Cup Mayonnaise
- 1 Teaspoon Minced Onion
- Season with Paprika
- Mix and spread.

COCKTAIL AND FOOD RECIPES

FAVORITE FILLING

- 4 Hard-boiled Eggs, chopped
 - 3 Tablespoons Lettuce, shredded
 - 2 Tablespoons Celery, chopped fine
 - $\frac{1}{2}$ Teaspoon minced Onion
 - 4 Tablespoons Mayonnaise
 - $\frac{1}{3}$ Teaspoon Salt
 - $\frac{1}{4}$ Teaspoon Paprika
- Mix thoroughly.



FISH SALAD FILLING

- 1 Cup Tuna or other fish, flaked
 - $\frac{1}{2}$ Cup Pickles, chopped (Sweet or Sour)
 - $\frac{1}{3}$ Cup Mayonnaise
 - 2 Tablespoons Pimiento, chopped
 - 1 Tablespoon Butter
- Mix thoroughly.



LIMBURGER AND ONION FILLING

- 1 Part Chopped Onions
 - 4 Parts Limburger Cheese
- Sprinkle with Paprika. Rye Bread.

COCKTAIL AND FOOD RECIPES

LIVERWURST AND PICKLE FILLING

- 1 Cup Liverwurst
 - 1/4 Cup Chopped Pickle
- Mix and spread.



MINCED HAM FILLING

- 1/2 lb. Boiled Ham, ground
 - 1/4 Cup Sweet Pickles chopped fine
 - 1 Tablespoon Scraped Onion
 - 1 Tablespoon Mayonnaise
- Mix thoroughly.



ROQUEFORT DELIGHT

- 1/4 lb. Roquefort Cheese
 - 1/2 lb. Cream Cheese
- Mix thoroughly.

Add 2 Tablespoons Celery or same quantity Hard-boiled Egg, chopped fine. Add 1/4 Teaspoon Paprika. Add Cream or Mayonnaise enough to make proper consistency to spread, on Hot Toast or Crisp Crackers.



ROQUEFORT AND SARDINE FILLING

- 2 Parts Sardines, crushed
 - 1 Part Roquefort Cheese
 - 1 Part Cream Cheese
- Mix Thoroughly.
Moisten with Lemon Juice

Rarebits and Chafing Dish Recipes

SCOTCH WOODCOCK

(Four Portions.)

- 1 tablespoon Anchovy paste
- 3 hard-cooked Eggs
- Salt and Pepper
- 1 cup Milk
- 1½ cups Bread crumbs
- 1½ tablespoons Butter

Heat milk, add crumbs and cook over low flame, stirring until smooth. Add butter, seasoning, anchovy paste, then fold in sliced eggs. Serve on toast.



WELSH RAREBIT

- ¾ pound Cheese
- ½ cupful of Ale (or Beer)
- Cayenne Pepper
- ½ teaspoonful of dry Mustard
- ½ teaspoonful of Salt
- Sliced Toast

Grate the cheese. Place cheese in chafing dish with one-half the beer or ale. Stir until

COCKTAIL AND FOOD RECIPES

cheese is melted; season with the mustard, salt, and pepper. Pour over slices of hot toast. Serve at once, as cheese hardens quickly.

The beaten yolks of two eggs may be added just before serving if it is desired a little richer.



GOLDEN BUCK RAREBIT

Golden Buck rarebit is the same with a poached egg on each portion.



GOLDEN FLEECE RAREBIT

- 2 Cupfuls grated American Cheese
- 1 Tablespoon Butter
- 1 Egg
- $\frac{1}{2}$ teaspoon Dry Mustard
- $\frac{1}{2}$ teaspoon Salt
- $\frac{1}{4}$ teaspoon Baking Soda
- $\frac{3}{4}$ Cup Evaporated Milk or Cream
- 1 Dash Cayenne
- $\frac{1}{2}$ teaspoon Worcestershire Sauce

Put butter in frying pan or chafing dish; place over medium flame; add grated cheese and Worcestershire sauce. Stir constantly until melted. Have ready 1 egg beaten lightly with all dry ingredients added to it; stir into melted cheese; add cream, cook and stir until perfectly smooth. Pour over hot toast on warmed plates.

COCKTAIL AND FOOD RECIPES

OYSTER RAREBIT

- 2 Tablespoons Melted Butter
- $\frac{1}{2}$ lb. Cheese in pieces, and start cooking
- Add $\frac{1}{4}$ Teaspoon Salt
- 1 Cup Solid Oysters Separated from Muscle
- 2 Eggs Stirred into juice taken from oysters

As Cheese melts, stir in Eggs and Juice. As this smoothes out, add and stir in the oysters. Serve on Toast.



CREAMED LOBSTER

- Cook in Double Boiler
- Melt 2 Tablespoons Butter
- Add $\frac{1}{4}$ Teaspoon Salt
- Add sprinkle of Cayenne
- Add 2 Tablespoons Flour
- Add 1 Cup Cream
- Stir and cook 12 minutes
- Add meat from 2-lb. boiled Lobster, or 1-lb. Canned Lobster, cut in small pieces
- Add 1 Tablespoon Butter
- Add 1 Teaspoon Worcestershire Sauce
- Add $\frac{1}{4}$ Teaspoon Paprika
- Stir and cook until Lobster is well heated
- Serve on hot buttered Toast or crisp Crackers

COCKTAIL AND FOOD RECIPES

CRAB MEAT

Crab Meat may be substituted for Lobster in either the Newburg or creamed recipes.



LOBSTER A LA NEWBURG

An excellent recipe for serving with Champagne. May also be served with any wine; or with Ale or Beer.

Chafing Dish or Pan

Melt 2 Tablespoons Butter

Add 1 Tablespoon Flour

Add 1 Teaspoon Salt

Add sprinkle of Cayenne

Add 1 cup of Cream

Stir and cook 5 minutes

Add 3 Egg Yolks, well beaten

Stir to creamy consistence

Add meat from 2-lb. Lobster, or one pound

Canned Lobster

Stir until Lobster is heated through

Remove from fire

Then add 1/3 cup each of Sherry and Brandy. Stir in quickly and serve, on Toast, diamond-shape.

Wines and Health

WINE, like music, eludes complete definition or description; and like music, its play upon the emotions covers a wide range of influence. As jazz may cause a music-lover to wince with spiritual pain, so may coarse wine cause the epicure to shudder with shock. That old, mellow wine awakens dreams of inexpressible romance in sensitive people is common knowledge; why it does, no man has ever understood. Leibig claims to have discovered in certain wines a subtle substance which he named *oenanthic ether*. This substance in quantity is estimated to be only about one forty-thousandth part of the total volume of the wine in which it appears. This ether, alone or together with a volatile oil appearing in larger volume, may contain the answer to the dream-inducing reaction upon the drinker. All wines do not react much differently from other alcoholic beverages. The wines most noticeably productive of this quality are Hermitage, Still Burgundy, Amontillado and Port.

Man's chemical organization attracts or repels certain wines, hence no expert can with

COCKTAIL AND FOOD RECIPES

assurance affirm that any particular good wine is better than another. To a normally healthy person, however, there is fair certainty that some wine, taken with food and in moderation, will contribute materially to health. This is especially true of adults with increasing age; for wine acts as a mild stimulant on the digestive organs and is a solvent for pasty accumulations that are prone to clog the intestines and retard elimination.

Each person may find for himself the wine for which his system has the closest affinity. Common-sense observation of his reactions will readily guide him to a state of understanding. Wine, music, religion, love, conscience, and even health, all defy prescription by man for his fellow; these are in truth between himself and his Maker. And wise is the man who preserves his instinctive contact with the Source concerning these vital matters.

It is significant that we are indebted to men of the church for our best wines. Father Perigon, a Benedictine monk, discovered champagne, in 1715. The Franciscan Fathers are responsible for our own great wine industry of California. The earliest records of wine almost uniformly refer to it in connection with religious ceremony. There is no substantial evidence that wine has contributed to the

COCKTAIL AND FOOD RECIPES

corruption of man, other than in connection with excesses. In which it is not likely that the excessive drinking of wine is as harmful as overindulgence in food.

Americans will eventually become connoisseurs of wines—and it is my prediction that American wines will one day be known as the best in the world. We are now making wines in this country that rank with the best. Prohibition, so-called, gave us our wine-technique. In striving to circumvent the law, our wine makers had to approach the problem scientifically. Wine must ferment and mellow *after delivery*, and quickly. To accomplish this, science broke down the so-called natural process and discovered what actually takes place under the old-world method. And presto! we age and mellow wine to confound the connoisseur, in five months—ten-year-old wine in five months.

Wines With Food

As previously stated, a rule-of-thumb with respect to the drinking of wine is not entirely practical. There has evolved, however, a standard formula for wine service with meals which may be followed with assurance that it

COCKTAIL AND FOOD RECIPES

is at least conventional and "stylish." It probably represents, also, insurance against combinations that might result in an upset stomach.

THE WINE-COURSE DINNER

Hors d'œuvres—Sherry, Dry.

Sea Food—Chablis or Moselle, Dry. (Champagne is considered "ultra" with this course in certain high social circles in the United States, but it is not sanctioned by seasoned epicures.)

Soup—Sherry, Dry. (Omit if wine has been served with hors d'œuvres.)

Fish—Dry Sauterne, Moselle, or Rhine.

Entree—Bordeaux, Red.

Roast—Medoc, Red.

Dessert—Champagne.

Coffee—Cordial or Brandy.

TEMPERATURES FOR SERVING

Temperature is important. Wines too cool or too warm lose their best taste.

Do not mix ice with any wine.

Red wines are best at a temperature of 65 degrees.

COCKTAIL AND FOOD RECIPES

White wines, excepting champagne, are best at 45-50 degrees.

Champagne and other sparkling wines should be chilled in a bucket of chopped ice for 20 to 30 minutes before serving. Do not immerse the neck of the bottle. Sparkling wines deteriorate if they are cooled and not used. Avoid double cooling.

The store of wines should be kept, bottles on sides, in a cool cellar.

Cocktail is King

PIONEER days in America produced hardened, sturdy physical types.

Strong men embraced strong drink, and America became a hard-liquor country. The early settlers took their liquor "straight" as well as hard, and on the whole carried it well. With the changing tempo of development came the cocktail, and with its widespread and rapidly growing appeal it has largely replaced "straight" drinking. The cocktail era will probably pass, in its turn, and make way for a great people to "find" themselves with respect to their drinking, by learning to drink and enjoy wines and malt liquors. Meantime, however, there is no denying that the cocktail's heyday is here; for the next few years every hour will be the Cocktail Hour, so to speak. Therefore, we must make our bow and render service to the cocktail. Thus the main part of my book will be devoted to the Cocktail, old and new, exotic and local, con-

COCKTAIL AND FOOD RECIPES

ventional and radical. Every cocktail that is worthy of the name has been included.

Preceding the Cocktails, I offer what I trust you may want and use with the cocktails, viz: Recipes for Food Bits. For food and drink should be brothers. The wise drinker who would consider health in connection with drinking can adopt no better antidote for the hard side of hard liquor than tasty bits of food, before, during, and after the drink.

The Cocktails of the World

WHILE the Cocktail is America's gift to the world of drinking, other nations have contributed many to the large flock of popular concoctions classified under the common title of "Cocktails." American hotels and barmen have received credit for many of these mixtures originating in foreign countries, and have renamed them. The international barmen have carried to America the best of the old-world art of mixing. The foreign mixtures are uniformly "smoother," more palatable and incidentally less harmful.

All the "dazers" or "shockers" are hereby dedicated to the American Prohibitionist, who by his resort to force appears to have defeated the very purpose which he so earnestly and so unwisely set out to accomplish.

Serving the Cocktail

The cocktail should be served as an appetizer—before the meal and always with the food-bit. Served just before the meal, the food-bit with the cocktail takes on the charac-

COCKTAIL AND FOOD RECIPES

ter of a special *hors d'œuvre*, with toast or cracker combinations, and may be followed by the regular *hors d'œuvre*.

The sweet cocktail should not be served just prior to the meal, but is in good taste between meals. The tart or "dry" cocktail properly precedes the meal.

Experiments with the shockers should be avoided when entertaining formally. The conventional, popular "smooth" mixtures should be adhered to except among intimates or at "wild" parties. Such parties, even, are dangerous and usually end in disappointment.

The Conventional Cocktails

The following 15 mixtures are the most popular conventional drinks in the Western world.

- 1 Martini Cocktail (Dry or Sweet)
- 2 Manhattan Cocktail (Dry or Sweet) .
- 3 Bronx Cocktail (Dry or Sweet)
- 4 Old Fashioned Whiskey Cocktail
(Sweet)
- 5 Sidecar Cocktail (Sweet)
- 6 Clover Club Cocktail (Dry)
- 7 Gin Rickey (Dry)
- 8 Gin Fizz (Sweet or Dry)
- 9 Bacardi Cocktail (Dry)

COCKTAIL AND FOOD RECIPES

- 10 Alexander Cocktail No. 1 (Sweet) . . .
- 11 Rock and Rye (Sweet)
- 12 Whiskey Cocktail (Dry)
- 13 Sherry Cocktail (Sweet or Dry)
- 14 Dubonnet Cocktail (Sweet)
- 15 Champagne Cocktail

Equipment for Home Mixing

The following list of equipment represents the minimum necessities of the home sideboard or bar:

Ice Tub or Bowl—Glass preferred.

Ice Breaker.

Ice Tongs.

Measuring Glass—2 oz.

Mixing Spoons—One with long handle; one with short handle.

Mixing Rod—Made of glass.

Bitters and Syrup Bottles.

Decanters.

Shaker, made of glass, with graduate scale for measuring.

Glasses

The choice of glassware is important. Much of the pleasure of drinking is influenced by "atmosphere," and appearance is a most important phase of atmosphere. Most drinks

COCKTAIL AND FOOD RECIPES

are colorful, and suitable glassware adds much to the natural beauty of the liquid.

Clear Glass.—Colored, or even tinted, glasses are no longer considered practical or proper. Clear, sparkling glass is the mode.

Shape.—Shapes in glassware for beverages are quite standardized. Shapes have evolved largely from practical needs, and it is wise to follow the established shapes for each type of drink. As an aid to selection and use, the following list will serve as a reliable guide:

Ale
Beer
Brandy
Champagne, flat
Champagne, hollow stem
Cocktail
Claret
Cordial
Highball
Hot Mixtures
Pousse Café
Rhine Wine
Sherry
Wine
Whiskey

COCKTAIL AND FOOD RECIPES

Mixing

Measuring.—Measure deliberately and with care. Too much or too little of an ingredient may cause the drink to just miss its mark.

Icing.—The mixture generally should be poured over the ice. In some instances this is immaterial, but it is the safe way. In a certain high-class hotel in Berlin a barman is discharged if he is detected dropping ice into a cocktail mixture. The meticulous Germans explain that pouring the liquid on a liberal quantity of ice, sets up an immediate chill which is an outstanding attraction of the cocktail. The same school of mixing prohibits violent shaking and insists that the drink be poured off the ice as quickly as possible after gentle, quick shaking. This is a professional method, and unless carefully done may result in "warm" drinks. The secret is, plenty of ice and quick, gentle movement.

If the above method is used, the number of shakes provided for in the recipes in this book should be reduced one-half.

Stirring.—Where stirring is prescribed, always stir gently from the bottom, and preferably with a glass rod.

Shaking.—Do not shake vertically. Turn the shaker on its side and use a push and pull

COCKTAIL AND FOOD RECIPES

stroke. A shake is counted for each single stroke, thus to and from is two strokes. The shaker should never be more than three-quarters full.

The figures as they appear preceding the ingredient, mean PARTS.

Glass means 2 ounces, a standard whiskey glass.

Jigger means 1 ounce.

Dash means 3 or 4 drops.

Brandy Drinks

AFTER DINNER COCKTAIL

1 Apricot Brandy

1 Curacao

Lemon Juice, 3 Dashes

Add 2 Cubes of Ice. Stir. Strain and serve.



BETWEEN THE SHEETS NO. 1

1 Brandy

1 Dry Gin

1 Curacao

Lemon Juice, 2 Dashes

Ice.—25 Shakes. Strain and serve.



BETWEEN THE SHEETS NO. 2

1 Brandy

1 Rum

1 Cointreau

Lemon Juice, 2 Dashes

Ice.—25 Shakes. Strain and serve

COCKTAIL AND FOOD RECIPES

BOSTON SPECIAL

- 2 Brandy
- 1 Italian Vermouth
- 1 French Vermouth
- Curacao, 3 Dashes
- Absinthe, 2 Dashes

Ice.—30 Shakes. Strain and serve.



BRANDY ALEXANDER

- 1 Brandy
- 1 Fresh Cream
- 1 Crème de Cocoa

Add 3 Cubes of Ice. 40 Shakes. Strain and serve.



BRANDY BLAZER

- Brandy, 1 Glass
- Sugar, 1 Lump

Add Lemon Twist and Orange Twist. Stir until Sugar dissolves. Ignite while stirring. Strain and serve



BRANDY COCKTAIL

- Brandy, 1 Glass
- Curacao, 3 Dashes

Add 1 Ice Cube. Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

BRANDY CRUSTA

Line wine glass with lemon peel, moisten the edge of the glass and dip in powdered sugar.

- 3 Brandy
- 1 Curacao
- Maraschino, 3 Dashes
- Lemon Juice, 4 Dashes
- Angostura Bitters, 1 Dash

Ice.—Stir. Strain into above glass and serve with a Slice of Orange.



BRANDY DAISY

- 2 Brandy
- 1 Yellow Chartreuse
- Sugar, 2 Teaspoonsful
- Lemon Juice, 2 Dashes

Dissolve the Sugar and Lemon Juice with a Dash of Carbonated Water, then add the Spirits and cracked ice, stir and serve in a glass with Fruit.



BRANDY FLIP

- Brandy, 1 Glass
- Sugar, 2 Teaspoonsful

Add White of 1 Egg.

Ice.—35 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

BRANDY SOUR

Brandy, 1 Glass

Powdered Sugar, 1 Teaspoonful

Add Juice of $\frac{1}{2}$ Lemon and $\frac{1}{2}$ Lime.

Ice.—30 Shakes. Strain and serve in a glass with Fruit.

If desired add a little Carbonated Water.



BRANDY VERMOUTH

3 Brandy

1 Italian Vermouth

Angostura Bitters, 2 Dashes

Ice.—Stir. Strain and serve.



BULLS-EYE COCKTAIL

3 Brandy

1 Curacao

1 Fresh Milk

Add 1 Fresh Egg.

Ice.—35 Shakes. Strain and serve with a little Nutmeg sprinkled on top.



CHERRY BLOSSOM COCKTAIL

3 Cherry Brandy

2 Brandy

Lemon Juice, 4 Dashes

Curacao, 4 Dashes

Grenadine, 3 Dashes

Ice.—45 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

CLASSIC COCKTAIL

- 3 Brandy
- 1 Curacao
- 1 Maraschino
- 1 Lemon Juice

Ice.—Stir. Strain into glass with rim dipped in Powdered Sugar.

Add Lemon Twist and serve.



CUBAN BRANDY

- 2 Brandy
- 1 Apricot Brandy

Ice.—Juice of 1 Lemon. Juice of 1 Lime.

Stir. Strain and serve.



DAZER COCKTAIL

- 1 Apricot Brandy
- 1 Dry Gin
- 1 Scotch Whiskey
- 1 Lemon Juice
- 1 Orange Juice
- Gum Syrup, 1 Dash

Add White of 1 Egg.

Ice.—40 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

EAST INDIA COCKTAIL

Brandy, 1 Glass
Angostura Bitters, 3 Dashes
Curacao, 1 Teaspoonful
Maraschino, 2 Dashes
Pineapple Juice Syrup, 1 Teaspoonful

Ice.—Stir. Strain and serve in a glass with an Olive and a Lemon Twist.



FEDORA NO. 1

2 Brandy
1 Rum
1 Bourbon
2 Curacao
Powdered Sugar, 3 Teaspoonsful

Add Slice of Lemon.

Ice.—Stir and serve.



FEDORA NO. 2

2 Brandy
2 Rye Whiskey
1 Rum
1 Curacao

Stir and serve.

COCKTAIL AND FOOD RECIPES

HARVARD BRANDY COCKTAIL

- 1 Brandy
- 1 Italian Vermouth
- Gum Syrup, 2 Dashes
- Angostura Bitters, 2 Dashes

Ice.—Stir. Strain and serve.



HIS MAJESTY'S BEST

- 2 Brandy
- 2 Gin
- 1 Gum Syrup
- 1 Curacao
- 1 Italian Vermouth
- 1 French Vermouth

Ice.—40 Shakes. Strain and serve.



HONEYMOON COCKTAIL

- 1 Apple Brandy
- 1 Benedictine
- Curacao, 3 Dashes

Ice. 30 Shakes. Strain and serve.



MERRY WIDOW COCKTAIL

- 1 Cherry Brandy
- 1 Maraschino
- Curacao, 3 Dashes

Add Cherries. Stir and serve.

COCKTAIL AND FOOD RECIPES

METROPOLITAN GRAND NO. 1

- 1 Brandy
- 1 Italian Vermouth
- Angostura Bitters, 2 Dashes
- Simple Syrup, 2 Dashes

Ice.—Stir. Strain and serve.



METROPOLITAN GRAND NO. 2

- 2 Brandy
- 1 French Vermouth
- Angostura Bitters, 1 Dash
- Orange Bitters, 2 Dashes

Ice.—20 Shakes. Strain and serve.



MORNING COCKTAIL

- 1 Brandy
- 1 Italian Vermouth
- Crème de Cocoa
- Maraschino, 2 Dashes
- Absinthe, 2 Dashes
- Angostura Bitters, 3 Dashes

Ice.—Stir. Strain into a glass with a Cherry.

Add a Lemon Twist and serve.

This may be made by substituting French Vermouth for Italian Vermouth in the above recipe.

COCKTAIL AND FOOD RECIPES

QUEEN MARY

1 Brandy
1 Italian Vermouth
Curacao, 2 Dashes

Ice.—Stir. Strain and serve in a glass with a Cherry.



REELER COCKTAIL

1 Brandy
1 Anisette
1 Curacao

Add Yolk of 1 Egg.

Ice.—35 Strokes. Strain and serve.



SARATOGA COCKTAIL NO. 1

Brandy, 1 Glass
Angostura Bitters, 3 Dashes
Maraschino, 2 Dashes
Pineapple Syrup, 3 Dashes

Ice.—35 Shakes. Strain into a glass with a Strawberry and add a Lemon Twist.

Carbonated Water may be added or even Champagne if desired.

COCKTAIL AND FOOD RECIPES

SARATOGA COCKTAIL NO. 2

- 1 Brandy
- 1 Italian Vermouth
- 1 Scotch Whiskey
- Angostura Bitters, 2 Dashes

Ice.—20 Shakes. Strain and serve.

Add a Lemon Twist.



SHOCKER COCKTAIL

- 1 Brandy
- 3 Sherry
- 1 French Vermouth
- 1 Cointreau
- Lemon Juice, 3 Tablespoonsful
- Cinnamon, 1 small bit

Ice.—Stir. Strain and serve.



SIDECAR COCKTAIL

- 2 Brandy
- 1 Lemon Juice
- 1 Cointreau

Ice.—Stir. Strain into a Cocktail Glass with a Sugar Coated edge and serve.



SIDECAR SPECIAL

- 1 Brandy
- 1 Curacao
- 1 Cointreau
- Maraschino, 2 Dashes

Serve as above.

COCKTAIL AND FOOD RECIPES

SOUTHERN MINT JULEP

Sugar, 2 Teaspoonsful

Dissolve in Water

Add Fresh Mint and crush to extract flavor.

Add 3 ounces Brandy.

Ice.—Stir until frost appears on glass. Add fresh Mint, sprinkle with Sugar. Add a Dash of Rum. Fresh Fruit and serve.



STATESMAN'S TREAT

1 Brandy

1 Cointreau

1 Kimmel

1 Rum

1 Maraschino

1 Lime Juice

Kirschwasser, 2 Dashes

Ice.—Stir. Strain and serve.



STEPPER COCKTAIL

1 Brandy

1 Crème de Menthe

Ice.—Stir. Strain and serve.



STINGER

3 Brandy

1 Crème de Menthe

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

TRAVELAIRE COCKTAIL

2 Brandy

1 Italian Vermouth

Ice.—A Dash of Onion Juice.

Stir. Strain and serve.



TOM AND JERRY

Separate the whites from the yolks of the eggs to be used. $\frac{1}{2}$ egg for each drink to be served. Beat the whites in a bowl with an egg beater until stiff. Add 4 teaspoonfuls of sugar for each egg and mix thoroughly. Now beat the yolks until they become watery and then mix with the whites and sugar. (This will have to be stirred occasionally to keep the batter together.)

Above Batter, 6 teaspoonsful

Jamaica Rum, 1 Jigger

Brandy, 1 Glass

Put in a large glass, fill with hot milk and stir well. Then pour from one glass into another several times. Shake some nutmeg on top and serve.



TOP OF THE MORNING

2 Brandy

1 Apple Brandy

1 Italian Vermouth

Lemon Juice, 1 Dash

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

VALEDICTORIAN'S ASSISTANT

- 2 Apricot Brandy
- Orange Bitters, 3 Dashes
- 1 Orange Juice

Ice.—Stir. Strain and serve. If desired add 1 portion of Champagne.



THE VANDERBILT SPECIAL

- 3 Brandy
- 1 Cherry Brandy
- Gum Syrup, 2 Dashes
- Angostura Bitters, 3 Dashes

Ice.—Stir. Strain and serve.

Rum Drinks

BACARDI COCKTAIL

- 4 Bacardi Rum
- 1 Grenadine
- 1 Lemon or Lime Juice

Ice.—35 Shakes. Strain and serve.



BETWEEN THE SHEETS

- 1 Bacardi Rum
- 1 Brandy
- 1 Cointreau
- Lemon Juice, 2 Dashes

Ice.—25 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

BOUNCER COCKTAIL

- 1 Bacardi Rum
- 1 French Vermouth
- 1 Dry Gin

Ice.—Stir. Strain and serve.



DAIQUIRI COCKTAIL

Bacardi Rum, 1 Glass

Powdered Sugar, 2 Teaspoonsful

Add juice of $\frac{1}{2}$ Lemon or $\frac{1}{2}$ Lime.

Ice.—25 Shakes. Strain and serve.

If desired to suit taste add 3 Dashes of Grenadine.



FAIR AND WARMER

2 Bacardi Rum

1 Italian Vermouth

Curacao, 3 Dashes

Ice.—30 Shakes. Strain and serve.



FOGGY NIGHT

Bacardi Rum, 1 Glass

Grenadine, 3 Dashes

Add the White of 1 Egg. Juice of $\frac{1}{2}$ Lime.

Ice.—35 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

GOLDEN RUMMER

Rum, 1 Glass

Curacao, 3 Dashes

Powdered Sugar, 1 Teaspoonful

Absinthe, 2 Dashes

Add the Yolk of 1 Egg.

Ice.—35 Shakes. Strain and serve.



HAVANA COCKTAIL

1 Bacardi Rum

1 Pineapple Juice

Maraschino, 2 Dashes

Grenadine, 1 Teaspoonful

Ice.—Stir. Strain and serve.



MARIE ANTOINETTE

1 Bacardi Rum

1 Swedish Punch

Grenadine, 3 Dashes

Absinthe, 2 Dashes

Add the Juice of $\frac{1}{2}$ Lime.

Ice.—35 Shakes. Strain and serve



MADAGASCAR BACARDI

Bacardi Rum, 1 Glass

Add the Juice of 1 Orange, the Juice of 1 Lemon.

Ice.—30 Shakes. Strain, sprinkle with Nutmeg and serve.

COCKTAIL AND FOOD RECIPES

MAIN STREET SPECIAL

- 1 Rum
- 1 Grenadine
- 1 Pineapple Juice Syrup
- 1 Lime Juice

Ice.—30 Shakes. Strain and serve.

a
cau:
pair



PLANTATION DELIGHT

- 1 Rum
- 1 Orange Juice
- Lemon Juice, 2 Dashes

Ice.—15 Shakes. Strain and serve.



QUARTERMASTER'S COCKTAIL

- 2 Rum
- 1 Sherry
- Lime or Lemon Juice, 2 Tea-
spoonsful

Ice.—Stir, strain and serve.



TAILSPIN COCKTAIL

- 2 Bacardi Rum
- 2 Swedish Punch
- 1 Lemon Juice
- 1 Orange Juice

Ice.—40 Shakes. Strain and serve.

Whiskey Drinks

BLACK-THORN

- 1 Irish Whiskey
- 1 French Vermouth
- Angostura Bitters, 3 Dashes
- Absinthe, 2 Dashes

Ice.—Stir. Strain and serve.



BLOOD AND SAND COCKTAIL

- 1 Scotch Whiskey
- 1 Italian Vermouth
- 1 Orange Juice
- 1 Cherry Brandy

Ice.—Stir. Strain and serve.



BLUE BLAZER

- Scotch Whiskey, 1 Glass
- Gum Syrup, 2 Tablespoonsful
- Hot Water, 1 Glass

Add a little honey or rock candy syrup, and bring to a boil over a burner. Use two mugs with handles and pour from one to the other seven times after igniting the whiskey. The blue blaze will look like a solid streak of fire. Add a slice of lemon peel. Serve in a 6-oz. glass.

COCKTAIL AND FOOD RECIPES

BLUES COCKTAIL

4 Whiskey

1 Curacao

Cusenier de Prunelle, 2 Teaspoonsful

Ice.—40 Shakes or more. Strain and serve.



a

can

BOBBY BURNS COCKTAIL

1 Scotch Whiskey

1 Italian Vermouth

Benedictine, 1 Teaspoonful

Ice.—Stir. Strain and serve with a Lemon Twist.



BRAIN STORM COCKTAIL

Irish Whiskey, 1 Glass

Benedictine, 2 Dashes

French Vermouth, 2 Dashes

Add one cube of ice. Stir and serve with an orange twist.



CANADIAN CLUB COCKTAIL

Scotch Whiskey, 1 Glass

Gum syrup, 3 Dashes

Angostura Bitters, 2 Dashes

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

COWBOY COCKTAIL

2 Scotch Whiskey

1 Sweet Cream

Ice.—30 Shakes. Strain and serve.



CROW COCKTAIL

2 Scotch Whiskey

1 Lemon Juice

Grenadine, 2 Dashes

Ice.—Stir. Strain and serve.



DUBLIN COCKTAIL

1 Irish Whiskey

Green Chartreuse, 1 Teaspoonful

Green Mint, 3 Dashes

Ice.—Stir. Strain and serve with Olive.



HAILSTONE COCKTAIL

Whiskey, 1 Glass

White of 1 Egg

Sugar 1 Teaspoonful

Ice.—35 Shakes. Strain, add Gingerale
and serve.

COCKTAIL AND FOOD RECIPES

HIGHLAND FLING

3 Scotch Whiskey

1 Italian Vermouth

Orange Bitters, 2 Dashes

Ice.—Stir. Strain and serve.



IRISH COCKTAIL

Irish Whiskey, 1 Glass

Curacao, 2 Dashes

Absinthe, 2 Dashes

Maraschino, 1 Dash

Angostura Bitters, 1 Dash

Ice.—Stir. Strain and serve in a glass with an Olive and add a Lemon Twist.



LADIES' BEST

Irish Whiskey, 1 Glass

Anisette, 3 Dashes

Angostura Bitters, 2 Dashes

Absinthe, 2 Dashes

Ice.—Stir. Strain and serve with a Orange Twist.



LOOP THE LOOP

1 Whiskey, Rye or Irish

1 Dry Gin

1 Bacardi Rum

Ice.—15 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

LONDON FOG

Rye Whiskey, 1 Glass
Orange Flower Water, 3 Dashes
Orgeat Syrup, 3 Tablespoonsful

1 Egg

Ice.—30 Shakes. Strain and serve with
Nutmeg sprinkled on top.



DRY MANHATTAN COCKTAIL

2 Rye or Irish Whiskey
1 Italian Vermouth
Angostura Bitters, 2 Dashes

Ice.—Stir. Strain and serve in a glass with
2 Cherry and add a Lemon Twist.



SWEET MANHATTAN COCKTAIL

2 Rye or Irish Whiskey
1 Italian Vermouth
1 French Vermouth
Gum Syrup, 2 Dashes

Ice.—Stir. Strain and serve in a glass with
2 Cherry and add a Lemon Twist.



MILK WHISKEY

Whiskey (or Rum), 1 Glass
Milk, 1 Glass

Add 2 teaspoonsful of powdered sugar,
cracked ice, stir, strain and serve with nutmeg,
sprinkled on top.

COCKTAIL AND FOOD RECIPES

MORNING GLORY COCKTAIL

Whiskey, $\frac{1}{2}$ Glass
Brandy, $\frac{1}{2}$ Glass
Gum Syrup, 3 Dashes
Absinthe, 1 Dash
Angostura Bitters, 2 Dashes
Curacao, 2 Dashes

Ice.—Stir. Strain into an 8-oz. Glass. Add Soda Water and a Lemon Twist.



MULE TAMER

2 Rye Whiskey
1 Italian Vermouth
1 French Vermouth
Orange Bitters, 1 Dash

Ice.—Stir. Strain and serve with a lemon twist.



MINT JULEP (WHISKEY)

Use an 8-oz. glass and crush mint leaves against the sides to extract the flavor. Add 1 Glass of Irish or Rye Whiskey, 2 teaspoonsful of sugar and cracked ice; stir constantly until the outside becomes frosted, serve with the mint in the drink.

COCKTAIL AND FOOD RECIPES

OLD FASHIONED COCKTAIL

Whiskey, 1 Glass

Sugar, 1 Lump

Angostura Bitters, 2 Dashes

Curacao or Absinthe, 2 Dashes

Add one Slice of Orange, one Slice of Lemon Peel, mull with the Bitters and Sugar, then add the Whiskey and serve in the same glass.



OLD KING COLE

Bourbon Whiskey, 1 Glass

Gum Syrup, 3 Dashes

Fernet Branca, 1 Dash

Add 1 Slice of Orange, 1 Slice of Pineapple, mix well and add 1 Cube of Ice. Stir and serve.



ORACLE COCKTAIL

2 Rye Whiskey

1 Curacao

1 Italian Vermouth

Ice.—Juice of 1 Lime. Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

OPPORTUNITY COCKTAIL

1 Bourbon
1 Dubonnet
Absinthe, 3 Dashes
Curacao, 1 Dash

Add 1 Slice of Lemon, 1 Slice of Orange, mull with a bar spoon, add 1 Dash of Angostura Bitters and serve in the same glass.



ROCK AND RYE

Rye Whiskey, 1 Glass
Rock Candy, 1 Piece

Add the Juice of 1 Lemon and stir until the candy dissolves. Serve in the same glass.



RYE COCKTAIL (PLAIN)

Rye Whiskey, 1 Glass
Gum Syrup, 3 Dashes
Angostura Bitters, 1 Dash

Ice.—Stir. Strain and serve in a glass with an olive.



SHARPSHOOTER

Irish or Rye, 1 Glass
Absinthe, 1 Dash
Angostura Bitters, 1 Dash
Sugar, 1 Lump

Mull until the sugar dissolves and add a lemon twist.

COCKTAIL AND FOOD RECIPES

T. N. T. COCKTAIL

1 Irish or Rye Whiskey

1 Absinthe

Ice.—25 Shakes. Strain and serve.



WHISKEY COCKTAIL

Irish or Rye Whiskey, 1 Glass

Angostura Bitters, 1 Dash

Gum Syrup, 4 Dashes

Ice.—Stir. Strain and serve in a glass with a Cherry.



WHISKEY CRUSTA

Whiskey, 1 Glass

Angostura Bitters, 2 Dashes

Lemon Juice, 1 Dash

Five Fruits, 2 Tablespoonsful

Maraschino, 2 Dashes

Line a wine glass with Lemon Peel, moisten the edge and dip in powdered sugar.

Mix the above ingredients with cracked ice, strain into the wine glass, decorate with fruit and serve.

COCKTAIL AND FOOD RECIPES

WHISKEY DAISY NO. 1

Irish or Rye Whiskey, 1 Glass

Gum Syrup, 3 Dashes

Add juice of $\frac{1}{2}$ Lemon.

Ice.—20 Shakes. Strain into an 8-oz. glass, fill with Carbonated water and serve.



WHISKEY DAISY NO. 2

Mix the same as above and add $\frac{1}{2}$ jigger of yellow chartreuse and decorate with fruits in season.



WHISKEY FIX

Whiskey, 1 Glass

Sugar, Powdered, 2 Tea-
spoonsful

Add juice of 1 Lemon.

Ice.—Stir. Strain and serve.



WHISKEY FIX NO. 2

This may be made the same as above except that pineapple syrup is substituted for the Lemon juice. Add a Dash of Lemon juice.

COCKTAIL AND FOOD RECIPES

WHISKEY FIZZ

Whiskey, 1 Glass

Sugar, Powdered, 2 Tea-
spoonsful

Lemon Juice, 3 Dashes

Ice.—25 Shakes. Strain into an 8-oz. glass,
fill with carbonated water and serve. (Drink
at once.)



WHISKEY JULEP

2 Whiskey

1 Carbonated Water

Sugar, Powdered, 2 Tea-
spoonsful

Add several sprigs of Mint, fill glass with
cracked ice, stir, add a Dash of Rum and serve.



WHISKEY RICKEY

Whiskey, 1 Glass

Ice.—Add Juice of 1 Lime and fill the glass
with Soda and serve.

COCKTAIL AND FOOD RECIPES

WHISKEY SMASH

Sugar, 1 Teaspoonful

Dissolve in 1 Jigger of Water

Whiskey, 1 Glass

Fresh Mint crushed against sides of an 8-oz. Glass.

Ice.—Stir. Strain. Add Fancy Fruit and serve.



WHISKEY SOUR

Whiskey, 1 Glass

Sugar, Powdered, 1 Teaspoonful

Add the Juice of $\frac{1}{2}$ Lemon and $\frac{1}{2}$ Lime.

Ice.—30 Shakes. Strain and serve.



WHISKEY TODDY

2 Whiskey

1 Water

Sugar, Powdered, 1 Teaspoonful

Ice, 1 Cube

Stir and serve.

COCKTAIL AND FOOD RECIPES

WHISKEY TODDY (HOT)

Sugar, 1 Lump
Dissolve in $\frac{1}{2}$ Jigger Hot Water
Cinnamon, 1 Piece
Lemon Peel, 1 Piece
Whiskey, 1 Glass (Rye or
Scotch)
Add Hot Water to Suit



WILD WEST COCKTAIL

1 Irish or Rye Whiskey
1 Swedish Punch
1 French Vermouth
Angostura Bitters, 1 Dash
Lemon Juice, 1 Dash
Ice.—Stir. Strain and serve.



WARD EIGHT

Rye Whiskey, 1 Glass
Grenadine, 3 Teaspoons
Powdered Sugar, 1 Teaspoon
Lemon, Juice of 1
Ice.—Stir. Strain into 8-oz. glass.

Cobblers, Cups and Punches

BRANDY COBBLER

8 ounce glass $\frac{1}{2}$ full of ice

Powdered Sugar, 1 Teaspoonful

Brandy, 1 Jigger

Stir. Serve with slice of orange.



GIN OR WHISKEY COBBLER

Same as above, substitute Gin or Whiskey for Brandy.



BOMBAY PUNCH

Sherry, 1 Pint

Brandy, 1 Pint

Orange Curacao, 1 Jigger

Maraschino, 1 Jigger

Champagne, 2 Quarts

Place punch bowl in ice, pour in above ingredients, add one quart of carbonated water and decorate with various kinds of fruit. Stir until cold before serving.

COCKTAIL AND FOOD RECIPES

BRANDY PUNCH

Brandy, 1 Quart
Powdered Sugar, 1 Pound
Curacao, 1 Glass
Grenadine, 1 Glass

Add the juice of eight lemons and four oranges, and one quart of carbonated water. Place bowl in ice and add the above ingredients. Stir until cold before serving. Sweeten more to suit taste.



CARDINAL PUNCH

Claret, 1 Quart
Brandy, 1 Glass
Rum, 1 Glass
Italian Vermouth, 2 Jiggers
Sugar, 1 Pound

Dissolve the sugar with one quart of carbonated water and then pour in the other ingredients. Add one glass of Italian Vermouth and sliced fruit and place the bowl on ice. Stir until cold before serving.

COCKTAIL AND FOOD RECIPES

CHAMPAGNE PUNCH

Champagne, 1 Quart
Sparkling Water, 1 Pint
Curacao, 2 Jiggers
Brandy, 2 Jiggers
Maraschino, 2 Jiggers

Add one quarter of a pound of sugar to the above or sweeten to taste, pour into a bowl placed in ice and add sliced fruit. Stir until cold before serving.



CLARET PUNCH

Claret, 3 Pints
Curacao, 3 Jiggers
Carbonated Water, 2 Pints
Lemon Juice, 3 Jiggers

Add one quarter of powdered sugar, place in a bowl on ice, stir until cold before serving. Fruit may be added as served.



FISH HOUSE PUNCH

Peach Brandy, 2 Jiggers
Brandy, 1 Glass
Jamaica Rum, 2 Jiggers
Sparkling Water, 2 Pints

Add one quarter pound of powdered sugar to the above and pour into a punch bowl placed on ice. Stir until cold before serving.

COCKTAIL AND FOOD RECIPES

RHINE WINE PUNCH

Rhine Wine, 3 Pints
Brandy, 3 Jiggers
Sparkling Water, 1 Pint
Maraschino, 3 Jiggers
Tea, 1 Tablespoonful

Pour the ingredients into a punch bowl, place on ice and dissolve one quarter pound of powdered sugar. Place the tea in small tea bags and allow to soak for ten minutes. Add sliced fruit and stir until cold before serving.



ROMAN PUNCH

Champagne, 1 Quart
Cognac, 1 Glass
Curacao, 3 Jiggers
Swedish Punch, 1 Glass
Jamaica Rum, 2 Glasses
Aromatic Bitters, 3 Dashes
Tea, 2 Tablespoonsful

Pour the above ingredients into a punch bowl placed on ice, add the juice of four lemons; place the tea in small tea bags and allow to soak for about ten minutes. Add sliced fruit and stir until cold before serving.

COCKTAIL AND FOOD RECIPES

SAUTERNE PUNCH

Sauterne, 1 Quart
Curacao, 1 Jigger
Maraschino, 1 Jigger
Grand Manier, 1 Jigger

Pour into a punch bowl placed on ice, add sliced fruit and stir until cold before serving.



CHAMPAGNE CUP

Champagne, 1 Pint
Maraschino, 1 Jigger
Grand Manier, 1 Jigger
Curacao, 1 Jigger
Brandy, 1 Jigger
Powdered Sugar, 2 Tea-
spoonsful

Mix in large pitcher, add plenty of ice cubes, decorate with sliced orange and pineapple and sprigs of mint.



CIDER CUP

Cider, 1 Pint
Maraschino, 1 Jigger
Brandy, 1 Jigger
Curacao, 1 Jigger

Add plenty of ice cubes, one pint of soda water, stir and decorate with slices of fruit.

COCKTAIL AND FOOD RECIPES

CLARET CUP

Claret or Burgundy, 1 Pint
Curacao, 4 Tablespoonsful
Maraschino, 3 Tablespoonsful
Sugar Powdered, 2 Table-
spoonsful

Mix in a large pitcher, add ice cubes, decorate with sliced fruit and sprigs of mint.



RHINE WINE CUP

Rhine Wine, 1 Pint
Curacao, 1 Jigger
Maraschino, 2 Jiggers
Powdered Sugar, 1 Teaspoonful

Mix in large pitcher, add plenty of ice cubes, decorate with slices of orange and pineapple and sprigs of mint.

Gin Drinks

ALASKA COCKTAIL NO. 1

3 Dry Gin
1 Yellow Chartreuse
Orange Bitters, 1 Dash

Ice.—20 shakes. Strain into Cocktail Glass.
Decorate with 1 piece Lemon Peel.



ALASKA COCKTAIL NO. 2

3 Dry Gin
1 Yellow Chartreuse

Ice.—20 shakes. Strain into Cocktail Glass.



ALEXANDER COCKTAIL NO. 1

1 Gin
1 Crème de Cocoa
1 Sweet Cream

Ice.—20 Shakes. Strain into Cocktail Glass.



ALEXANDER NO. 2

2 Gin
1 Crème de Menthe
1 Sweet Cream

Ice.—20 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

ALEXANDER NO. 3

- 1 Gin
- 1 Crème de Menthe
- 1 Sweet Cream

Ice.—20 Shakes. Strain into Cocktail Glass.



BARBARY COAST COCKTAIL

- 1 Gin
- 1 Crème de Cocoa
- 1 Scotch Whiskey
- 1 Cream

Cracked ice. Stir gently from bottom.
Strain into Cocktail Glass.



BELMONT COCKTAIL

- 2 Gin
- 1 Grenadine
- Cream—1 Tablespoon

Ice.—25 Shakes. Strain into Cocktail Glass.



BENDER'S BEST

- Gin, 1 Jigger
- Orange Juice, ½ Orange

Ice.—25 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

BIJOU COCKTAIL

- 1 Plymouth Gin
- 1 Italian Vermouth
- 1 Green Chartreuse
- Orange Bitters, 1 Dash

Ice.—Stir from bottom.

- 1 Olive
- 1 Dash Lemon Juice.

Strain into Cocktail Glass.



BOULEVARD SPECIAL

- 1 Gin
- 1 Grapefruit Juice
- Grenadine, 1 Dash

Ice.—Stir. Strain into Cocktail Glass.



BOULEVARD NO. 2

- 2 Gin
- 1 French Vermouth
- 1 Italian Vermouth
- 1 Orange Juice

Ice.—10 Shakes. Strain into Cocktail Glass.



BRONX COCKTAIL NO. 1

- 1 Dry Gin
- 1 French Vermouth
- 1 Orange Juice

Ice.—25 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

BRONX NO. 2 (DRY)

In Mixing Glass

Orange—1 Slice

Pineapple— $\frac{1}{2}$ Slice

Press with Spoon and Muddle
well

Place in Mixer

Add Cracked Ice, then add

1 Dry Gin

1 French Vermouth

40 Shakes. Strain into Large Cocktail
Glass.



BRONX (SILVER)

2 Gin

1 French Vermouth

1 Italian Vermouth

$\frac{1}{2}$ Orange Juice

White of 1 Egg

Ice.—20 Shakes. Strain into Cocktail Glass.



CAFÉ DE PARIS COCKTAIL

Gin, 1 Glass

Fresh Cream—1 Teaspoon

Anisette—3 Dashes

White of 1 Egg

Ice.—25 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

CARUSO COCKTAIL

- 1 Dry Gin
- 1 French Vermouth
- 1 Crème de Menthe

Ice.—Stir from bottom. Strain into Cocktail Glass.



CLARIDGE COCKTAIL

- 2 Dry Gin
- 2 French Vermouth
- 1 Apricot Brandy
- 1 Cointreau

Ice.—Stir from bottom.

Add 1 Cherry. Strain into Cocktail Glass.



CLOVER CLUB COCKTAIL

- 2 Dry Gin
- 1 Grenadine
- White of 1 Egg
- Juice of 1/2 Lemon, or Lime

Ice.—25 Shakes. Strain into Cocktail Glass.



CLUB COCKTAIL

- 2 Dry Gin
- 1 Italian Vermouth
- Yellow Chartreuse, 1 Dash

Ice.—Stir well from bottom. Strain into Cocktail Glass.

Add 1 Cherry.

COCKTAIL AND FOOD RECIPES

COLONIAL DAYS COCKTAIL

2 Dry Gin

1 Italian Vermouth

Maraschino, 2 Dashes

Ice.—20 Shakes. Strain into Cocktail Glass.



CORAL PINK COCKTAIL

4 Dry Gin

1 French Vermouth

1 Italian Vermouth

Five Fruits Syrup, 1 Teaspoon

Ice.—Stir well from bottom. Strain into Cocktail Glass.



COSSACKS COCKTAIL

2 Gin

1 Kummel

1 Lemon Juice

Ice.—Stir. Strain and serve.



DIXIE COCKTAIL

2 Dry Gin

1 French Vermouth

1 Absinthe

Grenadine, 3 Dashes

1 Orange Juice

Ice.—20 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

DU BARRY COCKTAIL

2 Gin
1 French Vermouth
Absinthe, 3 Dashes
Angostura Bitters, 2 Dashes
Orange, 1 slice

Ice.—Stir well from bottom. Strain into glass.



DUBONNET NO. 1

1 Gin
1 Dubonnet

Ice.—15 Shakes. Strain into Cocktail Glass.



DUBONNET NO. 2

1 Gin
1 Dubonnet
1 Orange Juice

Ice.—15 Shakes. Strain into Cocktail Glass.



DUBONNET NO. 3

Same as No. 2, but substitute a dash of Absinthe for the orange juice.

COCKTAIL AND FOOD RECIPES

ELIXIR COCKTAIL

- 2 Gin
- 1 Crème de Menthe
- 1 Maraschino
- 1 Brandy

Ice.—Stir from bottom. Strain into Cocktail Glass.



FERNET BRANCA COCKTAIL

- 2 Dry Gin
- 1 Fernet Branca
- 1 Italian Vermouth

Ice.—Stir well. Strain into Cocktail Glass.
Add an olive.



FRANCAISE COCKTAIL

- 2 Dry Gin
- 1 Lemon Juice

Stir gently. Pour into a chilled highball glass.

Add Champagne to fill glass. Do not stir again.



FRANCAISE ROUGE

- 2 Dry Gin
- 1 Cherry Brandy
- 1 Kirsch

Ice.—Stir well. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

FROLICKIN' FUN

2 Dry Gin
1 Cointreau
1 Lemon Juice

Angostura Bitters, 2 Dashes

Ice.—20 Shakes. Strain into Cocktail Glass.



GIN BUCK

Gin, 1 Glass

Add the juice of one-half lemon and the peel, pour into a tall glass, and add an ice cube, and fill the glass with Ginger Ale. Stir gently from the bottom.



GIN COCKTAIL

Dry Gin, 1 Jigger

Orange Bitters, 1 Dash

Stir well with cracked ice, strain, add a piece of lemon peel, and serve.



GIN DAISY

Gin, 1 Glass

Grenadine, 5 Dashes

Lemon Juice, $\frac{1}{2}$ Lemon

Powdered Sugar, 1 Teaspoon

Ice.—Stir well. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

GIN DAISY NO. 2

- 2 Gin
- 1 Yellow Chartreuse
- Sugar, 2 Teaspoons
- Lemon Juice, 3 Dashes
- Carbonated Water, 1 Squirt

Ice.—Stir well from bottom. Strain into a Wine Glass.

Ornament with a piece of fruit, Orange or Pineapple.



GIN FIZZ

- Gin, 1 Glass
- Sugar, 2 Teaspoonsful
- Lemon, Juice of $\frac{1}{2}$ (or Lime)

Ice.—30 Shakes.

Strain into a Highball Glass, add some carbonated water, and drink at once.



GOLDEN FIZZ

This drink is made the same as the Gin Fizz except that the yolk of an egg is put into the shaker before the other ingredients.



GIN FLIP

- Gin, 1 Jigger
- Sugar, 1 Teaspoonful
- White of 1 Egg

Ice.—25 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

GIN RICKEY

Gin, 1 Glass

Lime, Juice of 1

Ice.—Stir. Fill 8-oz. Glass Carbonated Water.



HARVARD GIN COCKTAIL

2 Gin

1 Italian Vermouth

Grenadine, 4 Dashes

Absinthe, 1 Dash

Ice a little.—Stir well from bottom. Strain into Cocktail Glass.



HONOLULU COCKTAIL

Dry Gin, 1 Glass

Powdered Sugar, 1 Teaspoonful

Orange Juice, 1 Dash

Lemon Juice, 1 Dash

Pineapple Juice, 1 Dash

Angostura Bitters, 1 Dash

Ice.—25 Shakes. Strain into Cocktail Glass.



HULA HULA COCKTAIL

2 Dry Gin

1 Orange Juice

Curacao, 2 Dashes

Ice.—20 Shakes. Strain into Cocktail Glass.

COCKTAIL AND FOOD RECIPES

INCA COCKTAIL

- 1 Gin
- 1 French Vermouth
- 1 Italian Vermouth
- 1 Sherry
- Orange Bitters, 1 Dash
- Orgeat Syrup, 2 Dashes

Ice.—Stir well from bottom.

Strain into Cocktail Glass.



IMPERIAL COCKTAIL

- 1 Gin
- 1 French Vermouth
- Angostura Bitters, 2 Dashes
- Maraschino, 2 Dashes

Ice.—Stir well from bottom. Strain into
Cocktail Glass. Add 1 Olive.



IMPERIAL COCKTAIL NO. 2

- 1 Gin
- 1 French Vermouth
- Absinthe, 1 Dash
- Orange Bitters, 2 Dashes

Ice.—Stir well from bottom. Strain in
Cocktail Glass. Add 1 Cherry or 1 Olive, and
1 Dash Lemon Juice.

COCKTAIL AND FOOD RECIPES

JEWEL COCKTAIL

- 1 Gin
- 1 Italian Vermouth
- 1 Green Chartreuse
- Orange Bitters, 2 Dashes

Ice.—25 Shakes. Strain into Cocktail Glass.
Add 1 Dash Lemon Juice and 1 Cherry or
1 Olive.



KNOCK-OUT NO. 1

- 2 Gin
- 2 Scotch Whiskey
- 1 French Vermouth
- 1 Italian Vermouth

Ice.—Stir well from bottom. Strain into
Cocktail Glass. Add 1 Olive.



KNOCK-OUT NO. 2

- 1 Dry Gin
- 1 French Vermouth
- 1 Absinthe
- Crème de Menthe, 3 Dashes

Ice.—Stir well from bottom. Strain and
serve.

Add 1 Cherry.

COCKTAIL AND FOOD RECIPES

MARGUERITE COCKTAIL NO. 1

2 Gin

1 Italian Vermouth

Absinthe, **2** Dashes

Angostura Bitters, **2** Dashes

Ice.—Stir. Strain and serve with a cherry.



MARGUERITE COCKTAIL NO. 2

2 Gin

1 French Vermouth

Orange Bitters, **2** Dashes

Ice.—Add a small slice of orange, stir, strain and serve.



MARGUERITE COCKTAIL NO. 3

1 Gin

1 French Vermouth

Orange Bitters, **3** Dashes

Anisette, **2** Dashes

Ice.—Stir, strain and serve with a Cherry and a Dash of Lemon.



MASQUERADE

Gin, **1** Jigger

Gum Syrup, **1** Teaspoonful

Absinthe, **1** Dash

Add the White of **1** Egg, Juice of **1** Lime.

Ice.—**35** Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

MASSASOIT COCKTAIL

- 1 Gin
- 1 Lemon Juice
- 1 Pineapple Juice Syrup
- Rum, 2 Tablespoonsful
- Pine Beverage Syrup, 3 Tea-
spoonsful

Ice.—20 Shakes. Strain and serve.



MARTINI COCKTAIL NO. 1 (DRY)

- 2 Gin
- 1 French Vermouth
- Orange Bitters, 2 Dashes

Ice.—Stir. Strain into Cocktail Glass.

- 1 Olive and serve



MARTINI COCKTAIL NO. 2 (MEDIUM)

- 2 Gin
- 1 French Vermouth
- 1 Italian Vermouth

Ice.—Stir. Strain into Cocktail Glass.

- 1 Olive
- 1 Dash Lemon Juice and serve

COCKTAIL AND FOOD RECIPES

MARTINI COCKTAIL NO. 3 (SWEET)

- 4 Gin
- 1 Italian Vermouth
- 1 French Vermouth

Ice.—Stir. Strain into Cocktail Glass.

- 1 Olive
- 1 Dash Lemon Juice and serve



MERRY WIDOW COCKTAIL

- 1 Dry Gin
- 1 French Vermouth
- Angostura Bitters, 1 Dash
- Absinthe, 2 Dashes
- Benedictine, 2 Dashes

Ice.—Stir, strain. Add a lemon twist.



MILLIONAIRE NO. 1

- 1 Gin
- 1 Italian Vermouth
- Grenadine, 3 Teaspoonsful
- Lime Juice, 3 Teaspoonsful

Ice.—20 Shakes. Strain and serve.



MILLIONAIRE NO. 2

- 2 Dry Gin
- 1 Absinthe
- Anisette, 2 Dashes

Add white of 1 Egg.

Ice.—25 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

MIAMI SPECIAL

- 1 Gin
- 1 Orange Juice
- 1 French Vermouth
- Orange Marmalade, 3 Teaspoonsful
- Angostura Bitters, 2 Dashes

Ice.—25 Shakes or more. Strain and serve.



MONTE CARLO COCKTAIL

- Dry Gin, 1 Jigger
- Crème de Menthe, $\frac{1}{2}$ Jigger
- Lemon Juice, $\frac{1}{2}$ Jigger

Ice.—30 Shakes.

Strain into 8-oz. glass and fill with Champagne.



NEW ORLEANS FIZZ

- 4 Gin
- 1 Cream
- Sugar, 2 Teaspoonsful
- White 1 Egg
- Juice $\frac{1}{2}$ Lemon
- Juice $\frac{1}{2}$ Lime
- Vanilla Extract, 3 Drops

Ice.—35 Shakes. Strain into 8-oz. glass. Add carbonated water and serve.

COCKTAIL AND FOOD RECIPES

OLD TOM COCKTAIL

Gin, 1 Glass

Curacao or Absinthe, 1 Dash

Gum Syrup, 3 Dashes

Angostura Bitters, 1 Dash

Ice.—Stir well and serve.

Add 1 Olive and a Lemon Twist.



ORANGE BLOSSOM

1 Gin

1 Orange Juice

Ice.—Stir. Strain and serve.



PALM BEACH SPECIAL

4 Gin

1 Italian Vermouth

1 Grapefruit Juice

Ice.—25 Shakes. Strain and serve



PINK LADY COCKTAIL

Gin, 1 Glass

Grenadine, 1 Tablespoonful

Add White of 1 Egg.

Ice.—25 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

PINK ROSE COCKTAIL

Gin, 1 Glass

Lemon Juice, 1 Teaspoonful

Grenadine, 1 Teaspoonful

Sweet Cream, 2 Teaspoonsful

Add the White of 1 Egg.

Ice.—30 Shakes. Strain and serve.



PRINCETON COCKTAIL NO. 1

1 Gin

1 French Vermouth

Ice.—Add Juice of $\frac{1}{2}$ Lime. Stir, strain and serve.

Place an Olive in the glass if desired.



PRINCETON COCKTAIL NO. 2

2 Gin

1 Port Wine

Orgeat Bitters, 3 Dashes

Ice.—Stir, strain. Add a Lemon Twist.

COCKTAIL AND FOOD RECIPES

PRUDENCE PRIM

- 2 Gin
- 1 Apricot Brandy
- 1 French Vermouth
- Lemon Juice, 2 Dashes
- Grenadine, 3 Dashes

Moisten the edge of the glass and dip in powdered sugar.

Ice.—Stir, strain and pour into the glass with sugared edge.



SILVER BRONX COCKTAIL

- 2 Gin
- 1 French Vermouth
- 1 Italian Vermouth

Add Juice of $\frac{1}{2}$ Orange.

Ice.—20 Shakes. Strain and serve.



SILVER FIZZ

- Dry Gin, 1 Glass
- Powdered Sugar, 2 Tea-
spoonsful
- Lemon Juice, 1 Teaspoonful
- Lime Juice, 1 Teaspoonful

Add White of 1 Egg.

Ice.—25 Shakes. Strain and pour into an 8-oz. glass.

Fill glass with Carbonated Water and serve.

COCKTAIL AND FOOD RECIPES

SILVER KING COCKTAIL

Gin, 1 Glass

Gum Syrup, 1 Teaspoonful

Orange Bitters, 2 Dashes

Add Juice of $\frac{1}{2}$ Lemon and the White of
1 Egg.

Ice.—25 Shakes. Strain and serve.



SLOE GIN COCKTAIL

Sloe Gin 1 Glass

French Vermouth 2 Dashes

Orange Bitters 1 Dash

Ice.—Stir. Strain and serve.



SLOE GIN FIZZ

By substituting Sloe Gin for Dry Gin in the regular Gin Fizz, the Sloe Gin Fizz is made. See p. 23.



SOUTHERN SOUTHER

Dry Gin, 1 Glass

Curacao, 1 Dash

Orange Bitters, 3 Dashes

Ice.—15 Shakes. Strain and serve with a
Lemon Twist.

COCKTAIL AND FOOD RECIPES

SEVENTH HEAVEN

3 Dry Gin

1 Maraschino

Grapefruit Juice, 4 Teaspoonsful

Flavor with Mint. Ice.—Stir and serve.



THUNDERBOLT COCKTAIL

1 Gin

1 Brandy

1 Whiskey

Ice.—30 Shakes. Strain and serve.



TOM COLLINS

Gin, 1 Glass

Powdered Sugar, 2 Tea-
spoonsful

Ice.—Juice of 1 Lemon. 15 Shakes, and
pour into an 8 oz. glass.

Add Soda Water to suit.



TURF COCKTAIL NO. 1

1 Gin

Absinthe, 3 Dashes

1 French Vermouth

Ice.—Stir. Strain and serve with a Lemon
Twist.

COCKTAIL AND FOOD RECIPES

TURF COCKTAIL NO. 2

- 1 Gin
- 1 French Vermouth
- Orange Bitters, 3 Dashes
- Absinthe, 2 Dashes
- Maraschino, 3 Dashes

Ice.—Stir. Strain and serve in a glass with an Olive.



TUXEDO COCKTAIL

- 1 Dry Gin
- 1 French Vermouth
- Absinthe, 2 Dashes

Ice.—20 Shakes. Strain and serve with a Lemon Twist.



TUXEDO SUPER

- 1 Dry Gin
- 1 French Vermouth
- Maraschino, 2 Dashes
- Orange Bitters, 2 Dashes
- Absinthe, 1 Dash

Ice.—Stir. Serve with Lemon Twist and a Cherry.

COCKTAIL AND FOOD RECIPES

VICTORY COCKTAIL

- 1 Dry Gin
- 1 Brandy
- 2 Italian Vermouth

Ice.—Stir. Strain and serve.



A WHITE CARGO

- 1 Gin
- 1 Vanilla Ice Cream

15 Shakes before serving.



THE WHITE HORSE

- 2 Gin
- 1 Cointreau
- 1 Lemon Juice

Ice.—25 Shakes. Strain and serve.



YALE COCKTAIL

- 2 Gin
- 1 French Vermouth
- Orange Bitters, 2 Dashes
- Maraschino, 2 Dashes
- Gum Syrup, 2 Dashes

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

YELLOW GOLD

2 Gin

1 Grand Manier

2 French Vermouth

Absinthe, 2 Dashes

Ice.—Stir. Strain and serve.



YOKOHAMA COCKTAIL

2 Dry Gin

1 Vodka

1 Grenadine

2 Orange Juice

Ice.—30 Shakes. Strain and serve.

Wine and Vermouth Drinks

BRAZILIAN COCKTAIL

1 French Vermouth

1 Sherry

Absinthe, 2 Dashes

Angostura Bitters, 1 Dash

Ice.—Stir. Strain and serve with a Lemon Twist.



DIAMOND FLYER

2 Port Wine

1 Brandy

Gum Syrup, 1 Teaspoonful

Curacao, 2 Dashes

Add the Yolk of 1 Egg.

Ice.—35 Shakes. Strain, sprinkle a little Nutmeg on top and serve.



EARLY RISER

1 French Vermouth

1 Port Wine

Lemon Juice, 3 Dashes

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

EVENING SHADES

1 Yellow Chartreuse

3 Port Wine

Add the Yolk of 1 Egg, two teaspoonsful of Powdered Chocolate.

Ice.—30 Shakes. Strain and serve.



PUERTO RICO FLIP

Port Wine, 1 Glass

Sugar, 1 Teaspoonful

Add the White of 1 Egg.

Ice.—35 Shakes. Strain and serve.



SHERRY AND EGG COCKTAIL

Put a whole Egg in a Wine Glass. DO NOT BREAK THE YOLK. Fill the Glass with Sherry.



SHERRY COCKTAIL

Sherry, 1 Glass

French Vermouth, 3 Dashes

Orange Bitters, 4 Dashes

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

SHERRY SANGAREE

Sherry, 1 Glass

Powdered Sugar, 2 Tea-
spoonsful

Ice.—Sprinkle with Nutmeg and serve.



VERMOUTH AND CURACAO SODA

2 Italian Vermouth

1 Curacao

Ice.—Stir, add Soda Water and serve.



VERMOUTH CASSIS

2 Italian Vermouth

1 Crème de Cassis

Add a Cube of Ice.

Stir, add Soda Water to taste and serve.



VERMOUTH COCKTAIL

French or Italian Vermouth, 1
Glass

Orange Bitters, 3 Dashes

Ice.—Stir. Strain and serve.

A Dash of Angostura Bitters or two may
be added if desired.

COCKTAIL AND FOOD RECIPES

VERMOUTH SHERRY COCKTAIL

1 Italian Vermouth

1 Sherry

Orange Bitters, 2 Dashes

Ice.—Stir. Strain and serve with an Orange Twist.



WAYFARER'S COCKTAIL

French Vermouth, 1 Glass

Grenadine, 5 Dashes

Add Three Cubes of Ice.

Stir, add Soda Water and serve.



WHITE BEAR COCKTAIL

1 French Vermouth

2 Grand Manier

1 Dry Gin

Angostura Bitters, 1 Dash

Italian Vermouth, 3 Dashes

Ice.—Stir. Strain and serve.

Miscellaneous Drinks

ABSINTHE FRENCH STYLE

Absinthe, 1 Jigger

Fill a large glass with ice and water, put the Absinthe in another large glass, let the water drip into the Absinthe until the Absinthe shows a milky cloudy color. Then serve.



ABSINTHE SWISS STYLE

Absinthe, 1 Jigger

Put the Absinthe in a large glass and add as much water as is desired.



ABSINTHE AMERICAN STYLE

Absinthe, 1 Jigger

Gum Syrup, 6 Dashes

Water, 2 Glasses

Ice.—Shake until the outside of the shaker becomes frosted, then serve.



ABSINTHE ITALIAN STYLE

Absinthe, 1 Jigger

Anisette, 4 Tablespoonsful

Maraschino, 3 Dashes

Place in a large glass with cracked ice, pour in ice water to fill glass. Stir and serve.

COCKTAIL AND FOOD RECIPES

APPLEJACK COCKTAIL

- 4 Applejack
- 1 Lemon Juice
- 1 Grenadine

Ice.—30 Shakes. Strain and serve.



BLACK SATIN

- 1 Champagne
- 1 Guinness' Stout

Use a tall glass and pour very gently; do not stir.



CHAMPAGNE COCKTAIL

- Champagne, 1 Glass
- Sugar, 1 Lump
- Angostura Bitters, Saturate
sugar

Pour Champagne over saturated sugar, add ice cube, slice of orange and a lemon twist, and serve.



CRÈME DE MENTHE

Pack a cocktail glass with cracked ice; fill the glass with Crème de Menthe and serve.



CRÈME DE MENTHE FRAPPÉ

Put the above drink into a shaker, fill the shaker with ice, shake until the frost forms on the outside of the shaker, then serve.

COCKTAIL AND FOOD RECIPES

EGG NOGG

Brandy, 2 Jiggers

Rum, 1 Jigger

Powdered Sugar, 1 Table-
spoonful

Fresh Milk, 1 Glass

Add 1 Fresh Egg, 2 Ice Cubes, 40 Shakes.

Strain and serve with Nutmeg sprinkled on
top.



GOLDEN SLIPPER

1 Yellow Chartreuse

Add Yolk of 1 Egg

1 Goldwasser

Pour all ingredients into glass slowly so
that they do not mix.



HOT RUM

Rum, 1 Glass

Sugar, 1 Lump

Juice 1 Lemon

Add Hot Water to suit and serve.



ITALIAN MARCONI

1 Italian Vermouth

2 Absinthe

Ice.—Stir. Strain and serve.

COCKTAIL AND FOOD RECIPES

JACK FROST

- 4 Applejack
- 1 Italian Vermouth
- 2 Gin
- 1 French Vermouth
- 2 Lemon Juice
- 2 Orange Juice

Ice.—40 Shakes. Strain and serve.



JAPANESE COCKTAIL

- Kirschwasser, 1 Glass
- Angostura Bitters, 3 Dashes
- Maraschino, 2 Dashes
- Orgeat Syrup, 2 Dashes

Ice.—Stir. Strain and serve with an Olive and a Lemon Twist.



KLONDYKE

- 1 Applejack
- Angostura Bitters, 3 Dashes
- 1 French Vermouth

Ice.—15 Shakes. Strain and serve.



MAIDEN'S DREAM

- 3 Benedictine
- 1 Fresh Cream

Pour Cream into Benedictine and serve.

COCKTAIL AND FOOD RECIPES

POUSSE CAFE

- 1 Raspberry Syrup
- 1 Maraschino
- 1 Vanilla
- 1 Curacao
- 1 Chartreuse, Yellow
- 1 Brandy or Cognac.

Pour carefully and exercise care not to allow the ingredients to mix with each other.



POUSSE L'AMOUR

- 1 Maraschino
- 1 Vanilla
- 1 Cognac

Add Yolk of 1 Cold Egg second and be careful not to mix the ingredients.



ROBERTSON SPECIAL

- 1 Applejack
- 2 Maple Syrup
- 2 Lime Juice
- 1 Gin

Ice.—30 Shakes. Strain and serve.

COCKTAIL AND FOOD RECIPES

SUISSE FLIP

Absinthe, 1 Jigger

Anisette, 3 Dashes

Add the White of 1 Egg. Ice Cubes.—40
Shakes. Strain and serve.

Gum Syrup may be substituted for the
Anisette if desired.

Your Own Recipes

The following pages have been reserved for recipes that you will from time to time procure from friends or read about in newspapers or magazines. Or if you are inventive, you may create some mixtures worthy of entry.

MY OWN RECIPES

Sh. Cocktail Sauce

1 cup. Tom. Catsup

1/2 cup finely Chopped Celery

1 Teaspoon finely Chopped

1/2 cup prepared Horseradish

1/2 cup Lemon juice

1 Teaspoon Tabasco

to taste

MY OWN RECIPES

MY OWN RECIPES

MY OWN RECIPES

MY OWN RECIPES

MY OWN RECIPES

MY OWN RECIPES

Index

A

Absinthe American Style	107
Absinthe French Style....	107
Absinthe Italian Style....	107
Absinthe Swiss Style....	107
After Dinner Cocktail....	43
Alaska Cocktail No. 1...	78
Alaska Cocktail No. 2...	78
Alexander No. 2.....	79
Alexander Cocktail No. 1	78
Alexander No. 2.....	78
Anchovy, Bacon and Stuffed Olive Canapes.	14
Anchovy Canapes	14
Anchovy, Deviled Ham, and Egg Canapes.....	15
Anchovy Filets	15
Anchovy and Olive Roll.	15
Applejack Cocktail	108

B

Bacardi Cocktail	55
Bacon and Pickle Filling.	22
Barbary Coast Cocktail..	79
Belmont Cocktail	79
Bender's Best	79
Between the Sheets.....	55
Between the Sheets No. 1	43
Between the Sheets No. 2	43
Bijou Cocktail	80
Black Satin	108
Black-Thorn	59
Blood and Sand Cocktail.	59
Blue Blazer	59
Blues Cocktail	60
Bobby Burns Cocktail...	60

Bombay Punch	72
Boston Special	44
Boulevard No. 2.....	80
Boulevard Special	80
Bouncer Cocktail	56
Brain Storm Cocktail....	60
Brandy Alexander	44
Brandy Blazer	44
Brandy Cobbler	72
Brandy Cocktail	44
Brandy Crusta	45
Brandy Daisy	45
Brandy Drinks	43
Brandy Flip	45
Brandy Punch	73
Brandy Sour	46
Brandy Vermouth	46
Brazilian Cocktail	103
Bronx Cocktail No. 1....	80
Bronx No. 2.....	81
Bronx (Silver)	81
Bulls-Eye Cocktail	46

C

Café de Paris Cocktail...	81
Canadian Club Cocktail..	60
Cardinal Punch	73
Canapes and Hors d'œuvres	11
Caruso Cocktail	82
Caviar Canapes	16
Caviar Française Filling.	22
Champagne Cocktail	108
Champagne Cup	76
Champagne Punch	74
Cheese Canapes	16

INDEX

Cherry Blossom Cocktail.	46
Chicken Salad Filling...	22
Cider Cup	76
Clam Juice Cocktail....	13
Clam and Tomato Juice Cocktail	13
Claret Cup	77
Claret Punch	74
Claridge Cocktail	82
Classic Cocktail	47
Clover Club Cocktail....	82
Club Cocktail	82
Club Sandwich	23
Cobblers, Cups and Punches	72
Colonial Days Cocktail...	83
Contents	5
Conventional Cocktails...	38
Cocktail Is King.....	35
Cocktails of the World...	37
Coral Pink Cocktail.....	83
Cossacks Cocktail	83
Cowboy Cocktail	61
Crabmeat Filling	23
Crab Meat	29
Creamed Lobster	28
Crème de Menthe.....	108
Crème de Menthe Frappé.	108
Crow Cocktail	61
Cuban Brandy	47

D

Daiquiri Cocktail	56
Dazer Cocktail	47
Diamond Flyer	103
Dixie Cocktail	83
Dry Manhattan Cocktail.	63
Du Barry Cocktail.....	84
Dublin Cocktail	61
Dubonnet No. 1.....	84
Dubonnet No. 2.....	84
Dubonnet No. 3.....	84

E

East India Cocktail.....	48
Early Riser	103
Egg Nogg	109
Egg and Pickle Filling...	23
Elixir Cocktail	85
Equipment for Home Mixing	39
Evening Shades	104

F

Fair and Warmer	56
Favorite Filling	24
Fedora No. 1.....	48
Fedora No. 2.....	48
Fernet Branca Cocktail...	85
Fish House Punch.....	74
Fish Salad Filling.....	24
Foggy Night	56
Food Recipes	11
Française Cocktail	85
Française Rouge	85
Frolickin' Fun	86

G

Gin Buck	86
Gin Cocktail	86
Gin Daisy	86
Gin Daisy No. 2.....	87
Gin Drinks	78
Gin Fizz	87
Gin Flip	87
Gin Rickey	88
Glasses	39
Golden Buck Rarebit....	27
Golden Fizz	87
Golden Fleece Rarebit...	27
Golden Rummer	57
Golden Slipper	109
Gin or Whiskey Cobbler.	72

INDEX

H

Hailstone Cocktail	61
Ham Canapes	17
Ham-and-Celery Roll ...	17
Ham and Stuffed Olives Canapes	17
Ham and Tomato Sum- mer Canapes	18
Harvard Brandy Cocktail	49
Harvard Gin Cocktail....	88
Havana Cocktail	57
Highland Fling	62
His Majesty's Cocktail...	49
Honeymoon Cocktail	49
Honolulu Cocktail	88
Horseradish Canapes	18
Hot Rum	109
Hula Hula Cocktail.....	88

I

Imperial Cocktail	89
Imperial Cocktail No. 2..	89
Inca Cocktail	89
Irish Cocktail	62
Italian Marconi	109

J

Jack Frost	110
Japanese Cocktail	110
Jewel Cocktail	90

K

Klondyke	110
Knock-Out No. 1.....	90
Knock-Out No. 2.....	90

L

Ladies' Best	62
--------------------	----

Limburger and Onion

Filling	24
Liquid Hors d'œuvres....	13
Liverwurst and Pickle Filling	25
Lobster a la Newburg....	29
London Fog	63
Loop the Loop.....	62

M

Madagascar Bacardi	57
Maiden's Dream	110
Manhattan Cocktails	63
Main Street Special	58
Marguerite Cocktail No. 1	91
Marguerite Cocktail No. 2	91
Marguerite Cocktail No. 3	91
Marie Antoinette	57
Martini Cocktail No. 1 (Dry)	92
Martini Cocktail No. 2 (Medium)	92
Martini Cocktail No. 3 (Sweet)	93
Massasoit Cocktail	92
Masquerade	91
Metropolitan Grand No. 1	50
Metropolitan Grand No. 2	50
Merry Widow Cocktail ..	49
Merry Widow Cocktail ..	93
Miami Special	94
Milk Whiskey	63
Millionaire No. 1, 2.....	93
Minced Ham Filling.....	25
Mint Julep (Whiskey)...	64
Miscellaneous Drinks ...	107
Mixing	41
Monte Carlo Cocktail....	94
Morning Cocktail	50
Morning Glory Cocktail.	64
Mule Tamer	64
Mushroom and Ham	

INDEX

Canapes	18	Reeler Cocktail	51
N		Rhine Wine Cup.....	77
New Orleans Fizz.....	94	Rhine Wine Punch.....	75
O		Robertson Special	111
Old Fashioned Cocktail..	65	Rock and Rye.....	66
Old King Cole.....	65	Roman Punch	75
Old Tom Cocktail.....	95	Roquefort Delight	25
Opportunity Cocktail	66	Roquefort and Sardine	
Oracle Cocktail	65	Filling	25
Orange Blossom	95	Rum Drinks	55
Oyster Rarebit	28	Rye Cocktail (Plain).....	66
P		S	
Palm Beach Special.....	95	Salmon Canapes	20
Parmesan and Ham		Sandwiches and Fillings..	21
Canapes	19	Sardine Canapes	20
Pate de Foie Gras		Saratoga Cocktail No. 1..	51
Canapes	19	Saratoga Cocktail No. 2..	52
Pate de Foie Gras (Mock)		Sauerkraut and Clam	
Canapes	19	Juice Cocktail	13
Pink Lady Cocktail.....	95	Sauterne Punch	76
Pink Rose Cocktail.....	96	Scotch Woodcock	26
Plantation Delight	58	Serving the Cocktail.....	37
Pousse Cafe	111	Seventh Heaven	99
Pousse L'Amour	111	Sharpshooter	66
Princeton Cocktail	96	Sherry Cocktail	104
Princeton Cocktail No. 1.	96	Sherry and Egg Cocktail.	104
Prudence Prim	97	Sherry Sangaree	105
Puerto Rico Flip.....	104	Shocker Cocktail	52
Q		Sidecar Cocktail	52
Quartermaster's Cocktail..	58	Sidecar Special	52
Queen Mary	51	Silver Bronx Cocktail....	97
R		Silver Fizz	97
Rarebits and Chafing		Silver King Cocktail.....	98
Dish Recipes	26	Sloe Gin Cocktail.....	98
		Sloe Gin Fizz.....	98
		Solid Hors d'œuvres.....	14
		Southern Mint Julep.....	53
		Southern Souther	98
		Statesman's Treat	53
		Stepper Cocktail	53
		Stinger	53

INDEX

Suisse Flip112
Sweet Manhattan Cocktail 63

T

Tailspin Cocktail 58
Temperatures for Serving. 33
Thunderbolt Cocktail ... 99
T. N. T. Cocktail..... 67
Tom Collins 99
Tom and Jerry..... 54
Tomato Canapes 20
Tomato Juice Cocktail... 14
Top of the Morning..... 54
Travelaire Cocktail 54
Turf Cocktail No. 1..... 99
Turf Cocktail No. 2.....100
Tuxedo Cocktail100
Tuxedo Super100

V

Valedictorian's Assistant.. 55
Vanderbilt Special, The.. 55
Vermouth Cassis105
Vermouth Cocktail105
Vermouth Sherry Cock-
tail106
Vermouth and Curacao
Soda105
Victory Cocktail101

W

Ward Eight 71
Wayfarer's Cocktail106
Welsh Rarebit 26
Whiskey Cocktail 67
Whiskey Crusta 67
Whiskey Daisy No. 1..... 68
Whiskey Daisy No. 2..... 68
Whiskey Drinks 59
Whiskey Fix 68
Whiskey Fix No. 2..... 68
Whiskey Fizz 69
Whiskey Julep 69
Whiskey Rickey 69
Whiskey Smash 70
Whiskey Sour 70
Whiskey Toddy 70
Whiskey Toddy (Hot)... 71
White Bear Cocktail....106
White Cargo, A.....101
White House, The.....101
Wild West Cocktail..... 71
Wine-Course Dinner 33
Wine and Vermouth
Drinks103
Wines with Food..... 32
Wines and Health..... 30

Y

Yale Cocktail101
Yokohama Cocktail102
Yellow Gold102
Your Own Recipes.....113

